



DEPARTMENT OF HEALTH & HUMAN SERVICES

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New York District

Food & Drug Administration
850 Third Avenue
Brooklyn, NY 11232

WARNING LETTER

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

Sung Soo Yoo, President
Rapini, Inc. dba Pari-Pari Ko
113-29 Queens Boulevard
Forest Hills, NY 11374

August 11, 1999

Ref: NYK-1999-61

Dear Mr. Yoo:

During a July 7 and 8, 1999 inspection of your airline support facility, our investigator observed violations of the U.S. Public Health Service Act and its implementing regulations for the Control of Communicable Diseases and Interstate Conveyance Sanitation (Title 21, Code of Federal Regulations, Parts 1240 and 1250).

At the conclusion of the inspection, the investigator presented the Inspectional Observations (Form FDA 483) and Food Service Establishment Inspection Report (Form FDA 2420) to Saera Park, General Manager and discussed the findings with her. The following deviations were found (numbers refer to item numbers on the Form FDA 2420):

#02 Flour and salt were stored in unlabeled containers.

#05 There was no numerically scaled thermometer accurate to $\pm 3^{\circ}\text{F}$ to measure the temperature of the warmest part of reach-in refrigerator #2.

#08 Container lids for apple and blueberry turnover fillings stored in the airline catering supplies walk-in refrigerator contained accumulated food debris; and containers of flour in the production area were stored uncovered.

#12 During the airline meal packaging, an employee was observed drying wet casserole containers with a dirty apron.

#14 Two racks of clear casserole containers were stored in an open area behind the building.

#15 The door gaskets on the Troulsen reach-in refrigerator and Troulsen oven were broken and separating from the doors.

#19 Equipment and utensils in the pots and pans washing area were not thoroughly washed with a hot detergent solution in the first compartment.

#20 Equipment and utensils in the pots and pans washing area were not sanitized in the third compartment.

#22 Approximately 25 pans and utensils with food debris were in the clean storage area of the pots and pans washing area; approximately 50 pans with food debris and grease were in an old oven; and approximately 50 pans with food debris and grease were in a storage room.

#24 Utensils were stored uncovered in the clean storage area of the pots and pans washing area; clean pans were stored directly on the floor in the pots and pans washing area; and approximately 100 sheet pans were stored wet nested in the pots and pans washing area.

#31 There was no accessible hand washing station in the pots and pans washing area because of knives stored in the sink; there was no hand washing station in the airline meals packaging area; and there was no accessible hand washing station on the baking production area.

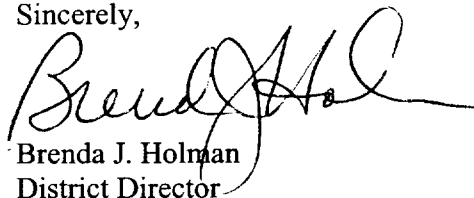
#32 There were no hand towels or a hand towel dispenser at the hand washing station in the pots and pans washing area.

The above identification of violations is not intended to be an all-inclusive list of deficiencies that may exist. As a result of these inspectional findings, a "Provisional" classification has been assigned for a 30 day period at which time a reinspection will be conducted. If significant improvements have not been made at that time, a "Not Approved" classification will be justified.

You should take prompt action to correct these observations. It is your responsibility to ensure that all requirements of the U.S. Public Health Service Act and its implementing regulations are being met. You should notify this office in writing, within 15 working days of receipt of this letter, of the specific steps you have taken to correct the noted violations.

Your response should be sent to the Food and Drug Administration, 850 Third Avenue, Brooklyn, NY 11232, Attn: Bruce A. Goldwitz, Compliance Officer. If you have any questions, you can call Mr. Goldwitz at 718/340-7000 ext. 5507.

Sincerely,



Brenda J. Holman
District Director

Enclosures: Forms FDA 483 and FDA 2420